



FIVE

Church
Buckhead



PRIVATE EVENTS

updated 1.3.24



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Buckhead

Located on Peachtree Road in the heart of Atlanta's Buckhead neighborhood, 5Church offers an experience that is truly unmatched. Enjoy your event in our breath-taking interior space with unique artwork and design details, or take in gorgeous views of Buckhead in our glass-enclosed garden sunroom patio.

Highlights

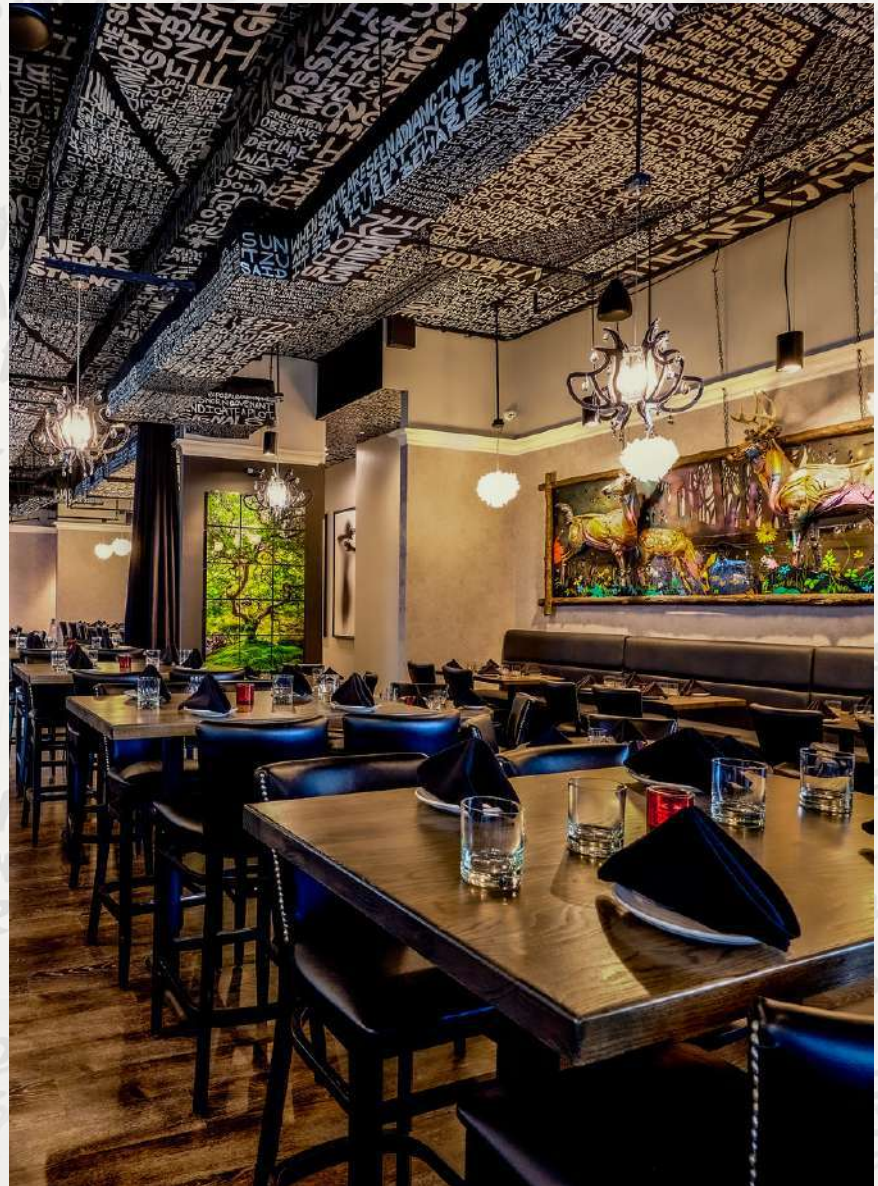
- New-American Cuisine
- Custom, Local Artwork
- Beautiful Views of Buckhead Atlanta
- Hand-Painted "The Art of War Ceiling"
- Full-Service Bar
- Glass-enclosed Sunroom Patio
- A/V capabilities and Advanced Sound System
- Full Restaurant Buyouts Available
- Complimentary Self-Parking
- Valet Parking Available

5CHURCHBUCKHEAD.COM |    @5CHURCHATLANTA

Contact

sales@k5hospitality.com | 470-819-4841













MAIN DINING ROOM

CAPACITY: 120 STANDING | 70 SEATED

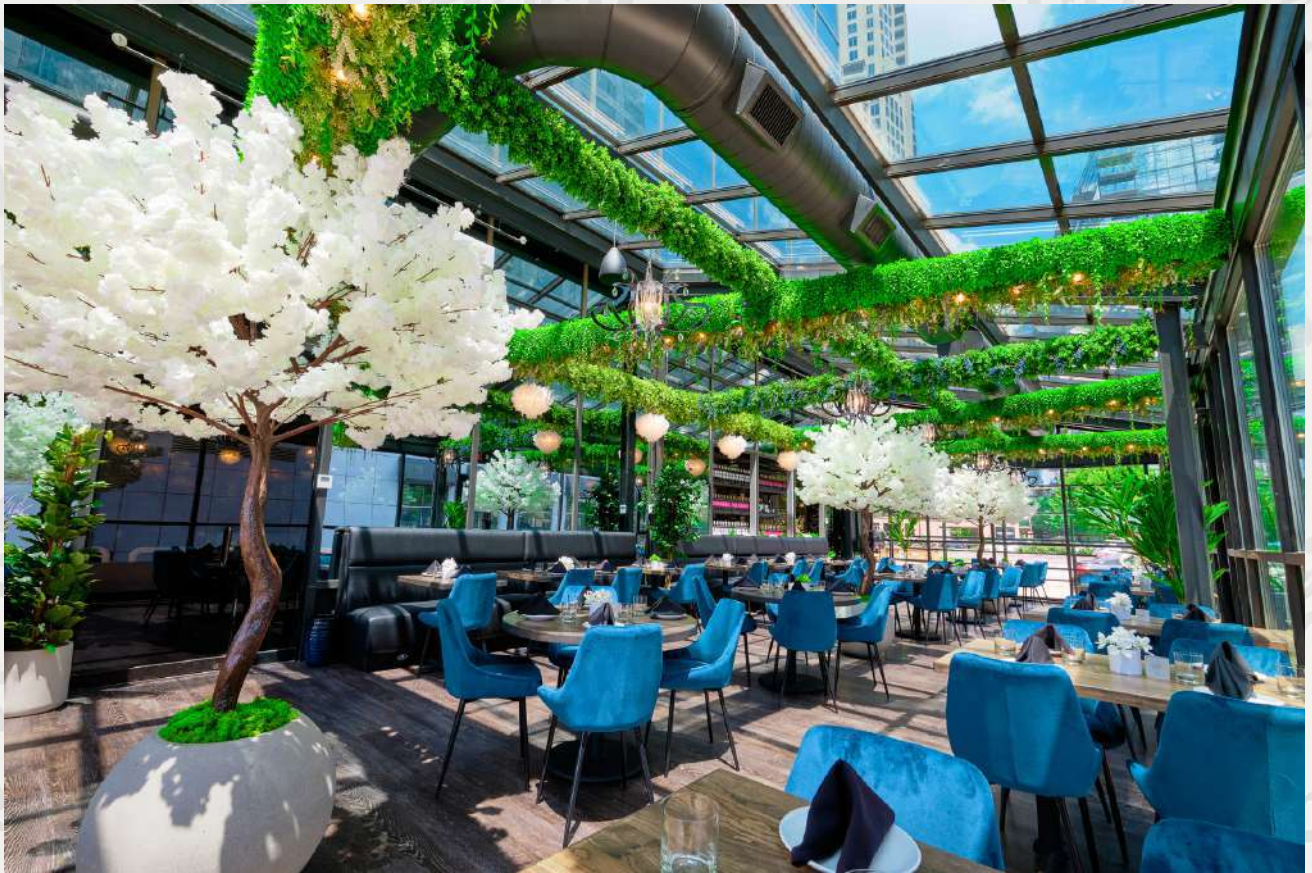




THE SANCTUARY

CAPACITY: 100 STANDING | 75 SEATED





SUNROOM

CAPACITY: 100 STANDING | 75 SEATED



HORS D'OEUVRES

V - VEGETARIAN | V+ - VEGAN



Passed or Stationary

GOAT CHEESE FRITTER (V)

truffled honey, pink peppercorn
20 pcs / \$55

SPANAKOPITA (V)

spinach & feta
25 pcs / \$50

GRILLED LAMB

Tomato Bread Pudding, Salsa Verde
20 pcs / \$60

DESSERT PLATTER (V)

Assorted Petit Fors
20 pcs / \$70

BBQ PULLED PORK

pimento cheese, pickled jalapeno, tortilla chip
20 pcs / \$50

CHICKEN LEMONGRASS DUMPLINGS

veggie option available
20 pcs / \$45

DEVILED EGGS (V)

black truffle
20 pcs / \$50

TUNA TARTARE

Cucumber, Tahini, Wasabi
20 pcs / \$60

CURED SALMON

cilantro cream, lavash
20 pcs / \$50

STUFFED SHRIMP

crab cake, lemon
25 pcs / \$80

COCONUT SHRIMP

sweet chili sauce
25 pcs / \$50

CHICKEN BITES

Hot Pepper Aioli, Celery
25 pcs / \$50

CHARCUTERIE

chef's selection of meat & cheese
\$12 priced per person

HUMMUS AND CRUDITÉ (VG)

\$5 priced per person

Sliders

BRAISED SHORT RIB

Muenster Cheese, Tomato Jam
\$7/pc

CUBAN

Shaved Ham, Swiss, House Pickle
\$7/pc

IMPOSSIBLE (VG)

roasted garlic aioli, avocado, citrus slow
\$8/pc

BBQ PULLED PORK

cole slaw
\$7/pc

WAYGU BEEF

Brie Cheese, Bibb Lettuce, Tomato Aioli
\$8/pc

LOBSTER ROLL

Black Truffle, Candied Lemon, Brioche
\$8/pc

FRIED CHICKEN

Hot Pepper Aioli, Celery Slaw
\$6/pc

CHICKEN SALAD

Toasted Almond, Cranberry
\$5/pc

BEEF

bacon, cheddar, sauce
\$6/pc

Wings

served with bleu cheese OR ranch

can substitute cauliflower wings at no additional charge

BUFFALO STYLE

\$50/30 pcs

SWEET SOY

\$60/30 pcs

LEMON PEPPER

\$50/30 pcs

PARMESAN RANCH

\$50/30 pcs

BBQ

\$60/30 pcs

BRUNCH FAMILY STYLE

Available Saturday and Sunday only

FAMILY STYLE/ BUFFET - \$45 PER PERSON

First Course

Vanilla Yogurt

House Granola, Fresh Berries (GF, V)

Entree's

Homemade Biscuits & Gravy

(vegetarian option available)

Fried Chicken

French Toast (banana or regular)

Farmer's Scrambled Eggs

Sides *(select two)*

Smoked Bacon

Veggie Sausage

Creamy Grits

Hashbrowns

Dessert

Assorted Chef's Choice of Petite Fors



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LUNCH FAMILY STYLE

Available Monday - Friday only

Family Style Salad

Mixed Green Salad

Heirloom Cherry Tomato, Cucumber, Shaved Carrot, Balsamic Dressing

LEVEL I - \$35 PER PERSON

Entrees

select two

Seared Salmon

Seasonal Rotation

Cacio e Pepe

Parmesan & Pepper

Seared Airline Chicken

Seasonal Rotation

Family Style Sides

select two

Whipped Potato

Creamed Spinach

Broccolini

Roasted Yukon Gold Potato

Brussel Sprouts

Saffron Jasmine Rice

LEVEL II - \$45 PER PERSON

Entrees

select three

Seared Airline Chicken

Cacio e Pepe

Parmesan & Pepper

Seared Salmon

Slow-Roasted Turkey Club

Avocado, Bacon, Tomato Aioli, Sharp Cheddar Cheese

Philly Cheesesteak

Sundried Tomato, Poblano, Peppers, Onions

Grilled Hanger Steak

(One Temperature)

Sorghum Carrots

Cresti De Gallo



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DINNER FAMILY STYLE



LEVEL I - \$55 PER GUEST
LEVEL II - \$65 PER GUEST
LEVEL III - \$75 PER GUEST

First Course

salad, served with bread & butter

Mixed Green Salad

Heirloom Cherry Tomato, Cucumber, Shaved Carrot, Balsamic Dressing

Hors D'oeuvres

Level II - select one

Level III - select two



Entree Platters

Level I & II - select two

Level III - select three

Grilled Hanger Steak

Seared Salmon

Roasted Airline Chicken

NY Strip (LEVEL II +)

Cacio e Pepe (V)

Sides

Level I - select two

Level II - select three

Level III - select three

Whipped Potato

Roasted Yukon Gold Potatoes

Creamed Spinach

Cresti De Gallio

Sorghum Glazed Carrots

Broccolini

Saffron Jasmine Rice

Dessert

Assorted Chef's Choice of Petite Fors

DINNER BUFFET

First Course

salad, served with bread & butter

Mixed Green Salad

Heirloom Cherry Tomato, Cucumber, Shaved Carrot, Balsamic Dressing

CLASSIC - \$60 PER GUEST

Entrees

select two

Grilled Hanger Steak

Seared Salmon

Roasted Airline Chicken

Cacio e Pepe (V)

Braised Short Rib

PREMIUM - \$80 PER GUEST

Hors D'oeuvres

select two from the hors d'oeuvres page

Main Course

select three

New York Strip

Filet Mignon

Seared Salmon

Roasted Airline Chicken

Cacio e Pepe

Lobster Risotto

Sides

select four

Whipped Potato

Creamed Spinach

Sorghum Glazed Carrots

Roasted Yukon Gold Potatoes

Cresti De Gallio

Roasted Brussels Sprouts

Saffron Jasmine Rice

Broccolini

Dessert

Chef's Choice Petit Fors



HOT ACTION STATIONS



required attendant for all / \$40 per attendant per hour
(only available in private rooms)

CARVING STATION

Prime Rib
Horseradish Cream, Truffle Au Jus
\$550/40 guests

Herb-Roasted Turkey
Herb Gravy, Seasonal Compote
\$160/25 guests

SORGHUM & BROWN SUGAR GLAZED HAM
Cherry Relish
\$125/20 guests



PASTA STATION

\$25/person
\$15/person - addition of each category
\$15/person - risotto
\$30/person - cheese wheel station

Pasta

select two

Spaghetti
Fettuccine
Orecchiette
Maflade
Rice Noodle (GF)

Sauce

select two

Truffled Alfredo
San Marzano Marinara
Alfredo
Lemon Pesto

Protein

select one

Herb-Roasted Chicken
Andouille Sausage
Shrimp
Pancetta

DINNER PLATED

BRONZE PLATED - \$60 PER GUEST

First Course

served with bread & butter

Mixed Green Salad

Heirloom Cherry Tomato, Cucumber, Shaved Carrot, Balsamic

Entrees

select three

Grilled Hanger Steak

Whipped Potato, Heirloom Carrot, Truffle Demi

Seared Salmon

Roasted Potatoes, Sweet Peas, Lemon-Thyme Glaze

Roasted Airline Chicken

Peppered- Honey Glaze, Fine- Herb Sauce, Vegetables

Cacio e Pepe (V)

Parmesan, Peppercorn, White Truffle

Dessert

Chef's Choice Petit Fors



SILVER PLATED - \$70 PER GUEST

Family Style Hors D'oeuvre

select one from the hors d'oeuvres page

First Course

select one salad, served with bread & butter

Mixed Green Salad

Heirloom Cherry Tomato, Cucumber, Shaved Carrot, Balsamic

Entrees

select three

New York Strip

Whipped Potato, Heirloom Carrot, Truffle Demi

Seared Salmon

Roasted Potatoes, Sweet Peas, Lemon-Thyme Glaze

Roasted Airline Chicken

Peppered- Honey Glaze, Fine- Herb Sauce, Vegetables

Cacio e Pepe (V)

Parmesan, Peppercorn, White Truffle

Dessert

Chef's Choice Petit Fors



DINNER PLATED



DIAMOND PLATED - \$80 PER GUEST

Family Style Hors D'oeuvres

select two from the hors d'oeuvres page

First Course

select one salad, served with bread & butter

Mixed Green Salad

Heirloom Cherry Tomato, Cucumber, Shaved Carrot, Balsamic

Caesar Salad

Brioche, Shaved Parmesan



Entrees

select three

New York Strip

Whipped Potato, Heirloom Carrot, Truffle Demi

Filet Mignon

Whipped Potato, Heirloom Carrot, Truffle Demi

Seared Salmon

Roasted Potatoes, Sweet Peas, Lemon-Thyme Glaze

Seared Scallops

Cauliflower, Castelvetrano Olive, Citronette

Roasted Airline Chicken

Peppered- Honey Glaze, Fine- Herb Sauce, Vegetables

Lobster Risotto

Sweet Peas, Brown Butter Citronette

Cacio e Pepe (V)

Parmesan, Peppercorn, White Truffle

Sides

select two

Whipped Potato

Roasted Yukon Gold Potatoes

Saffron Jasmine Rice

Creamed Spinach

Cresti De Gallio

Broccolini

Sorghum Glazed Carrots

Roasted Brussels Sprouts

Dessert

CHEF'S ASSORTED PETIT DESSERTS

BEVERAGE PACKAGES

Assorted mixers included | Shots are not included

Beer & Wine Open Bar

\$25 per guest for 2 hours | \$10 per guest each additional 1 hour

Beer

Terrapin Los Bravos, Stella Artois, Sweetwater 420, Bud Light

Wine

Allan Scott Sauvignon Blanc, Cantina Pinot Grigio, Chehalem Inox Chardonnay, Cordero Malbec, Imagery Pinot Noir

Traditional Open Bar

\$30 per guest for 2 hours | \$15 per guest each additional 1 hour

Beer

Terrapin Los Bravos, Stella Artois, Sweetwater 420, Bud Light

Wine

Allan Scott Sauvignon Blanc, Cantina Pinot Grigio, Chehalem Inox Chardonnay, Cordero Malbec, Imagery Pinot Noir

Liquor

Smirnoff Vodka, Gin, Don Q Rum, Camarena Tequila, 4 Roses Bourbon, Dewars Scotch

Premium Open Bar

\$40 per guest for 2 hours | \$20 per guest each additional 1 hour

Beer

Terrapin Los Bravos, Stella Artois, Sweetwater 420, Bud Light

Wine

Allan Scott Sauvignon Blanc, Cantina Pinot Grigio, Chehalem Inox Chardonnay, Cordero Malbec, Imagery Pinot Noir, Trisquel Gran Reserva Red Blend, Fleurs De Praire Rose, Luna Nuda Prosecco

Liquor

Ketel One Vodka, Bombay Gin, Bacardi Rum, Herradura Tequila, Makers Mark Bourbon, Jack Daniels Whiskey, Dewars Scotch

Ultra Open Bar

\$50 per guest for 2 hours | \$25 per guest each additional 1 hour

Beer

Terrapin Los Bravos, Stella Artois, Sweetwater 420, Bud Light

Wine

Allan Scott Sauvignon Blanc, Cantina Pinot Grigio, Chehalem Inox Chardonnay, Cordero Malbec, Imagery Pinot Noir, Trisquel Gran Reserva Red Blend, Fleurs De Praire Rose, Luna Nuda Prosecco

Liquor

Titos Vodka, ASW Winterville Gin, Bacardi Rum, Casamigos Tequila, Buffalo Trace Bourbon, Crown Royal Candian Whiskey, Dewars Scotch

Add Ons

Champagne Toast
\$3 per guest

Mimosa Package
\$25 per guest
flavors: OJ, pineapple & cranberry

Non-Alcoholic Beverages
\$5 per guest - soft drinks, iced tea & coffee
additional \$4 per guest - hot teas & espresso

Drink Tickets
\$9 per ticket - Beer and Wine Options
\$12 per ticket - Traditional Bar Options
\$14 per ticket - Premium Bar Options





FAQS



Do you have room rental fees or food and beverage minimums?

There is a food and beverage minimum for semi-private and private rooms, as well as partial and full buyouts. The minimum amount depends on date and time of the event and may include a room rental fee.

Can I bring in decorations for my event?

You are more than welcome to bring in flowers, and centerpieces. Table coverings are not permitted in the Main Dining Room. Due to the extensive original artwork throughout 5Church Atlanta, we prefer to keep the decor minimal. Please have a member of your party coordinate drop-off with your Sales & Event Manager. No balloons in any of our spaces.

Can I bring my own music?

We can accommodate music in Private Spaces.

What happens if I reserve a space on the patio and it rains?

Our entire patio is enclosed with glass walls & a glass ceiling which makes the space perfect for all year round and all weather conditions.

Can I bring in outside food or beverage?

We kindly request that food and beverage are not brought in without prior consent, with the exception of birthday and wedding cakes. Outside dessert fee is \$5 per guest. Wines not offered on our wine list may be consumed in the restaurant with a small corkage fee. Wine corkage fee is \$25 per bottle.

Can you accommodate a guest in my group in a wheelchair?

Our entire restaurant is fully ADA Compliant and handicap accessible.